

*Chef Petr's Recommendation***CALYPSO SHRIMP COCKTAIL** 

lettuce, bay shrimp, lime, calypso dressing, mango chutney

**ARUGULA AND PUMPKIN SALAD**  

pine nuts, tomato, feta cheese

**DUO OF CHICKEN AND BEEF EMPANADAS**

onion, bell pepper, paprika, boiled eggs, Roma tomato, tomato salsa

**CREAM OF ROASTED VEGETABLE** 

pesto oil, crème fraîche

**CHICKEN AND CORN SOUP**

corn kernels, smoked chicken, scallions, bell pepper, mushrooms

**CHILLED APPLE AND PEAR** 

lemon zest, mint leaves

**ASSORTED GARDEN GREENS** 

pomegranate, carrot, tomato, scallion

make it your main with chicken breast or salmon \*

*Chef Petr's Recommendation***POMMERY MUSTARD ROASTED LAMB LEG** \*

dried fruits, savoyard potatoes, spinach, olives, orange flavor lamb jus

**FETTUCCHINE WITH ITALIAN SAUSAGE**

onion, garlic, sundried tomato sauce, fennel, Parmesan cheese

**FRESH CATCH REINETTA FILLET** \* 

mango-pineapple relish, smashed plantains, spinach

**STIR-FRIED BEEF SUKIYAKI** \*






thinly sliced, mixed mushrooms, cabbage, tofu, bean sprouts, noodles

**ROAST CHICKEN BREAST WITH ASPARAGUS**

potato purée, roasted turnips, green peas, chicken gravy

**MUSHROOM AND BARLEY STEW** 

vegetable broth, olive oil, onion, garlic, tomatoes, madeira, parsley

 **vegan**  **gluten-free**  **non-dairy**  **vegetarian**  **classic home style cooking**

If you have a food allergy or intolerance, please inform your server before placing your order.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for  
foodborne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.

AVAILABLE DAILY

JUMBO SHRIMP COCKTAIL

American cocktail sauce

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

TURKEY SCALOPPINI

mashed sweet potato, roasted root vegetables, sherry jus

NEW YORK STRIP LOIN \*

fries, gravy, daily vegetables

SALMON WITH CAPERS AND DILL \* **GF**

carrots, lemon wedge

MAINE LOBSTER \$25

BROILED WHOLE LOBSTER

mango, zucchini, plantain, snow peas, rice and corn, pico de gallo

PRESIDENT'S CUT  
TOMAHAWK STEAK  
\$75

36 OZ. BONE-IN RIB EYE \*

Holland America Line's President, Orlando Ashford, handpicked this signature cut. roasted potatoes, seasonal vegetables

*James Sucklings'*

WINE SELECTIONS

NOBILO SAUVIGNON BLANC, NEW ZEALAND - \$11

Crisp, clean and aromas of citrus fruit with a fresh gooseberry mouthfeel.

LA GRAND COURTAGE BRUT ROSE, FRANCE - \$11 5 oz.

Chardonnay, Gamay and Uni Blanc combines to great effect

OBERON CABERNET SAUVIGNON, CALIFORNIA - \$55

Once again Cabernet is the Champion of this region

DOMAINE HOUCART VICTOIRE ROSE - \$10 5 oz.

Dry, balanced and typically French

*Dale DeGroff's*

FEATURED COCKTAIL

MIAMI BEACH SPRITZ - \$10

prosecco, soda water, cherry liqueur, orange slice, grapefruit peel, filthy olive

DRINKS

An \$18 corkage fee applies to all wines consumed which are not part of the Holland America Line selection. A 15% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices subject to change.

## AFTER DINNER

### OPERA CAKE

chocolate sauce

### DULCE DE LECHE COCONUT TART

raspberry sauce, whipped cream

### CRÈME BRÛLÉE **GF**

Grand Marnier-scented custard, caramelized sugar

### MANGO BLUEBERRY CRISP WITH ALMONDS

oatmeal crumbs, vanilla ice cream

### MANGO MOUSSE TORTE **NS**

pastry crust, mango mousse, chocolate sauce

### COOKIES AND CREAM SUNDAE

vanilla ice cream, oreo cookie crumble, whipped cream

## DESSERTS

### DOW'S LATE BOTTLE VINTAGE PORT

9.00

### LIMONCELLO

7.50

### HENNESSY V.S.

9.00

### GRAND MARNIER

8.00

### BAILEYS IRISH COFFEE

8.00

## DRINKS

### CAPPUCCINO

3.50

### CAFÉ LATTE

3.50

### SOLO ESPRESSO



2.50

### TAZO TEAS

3.00

ask your beverage server for additional drink selections

## COFFEES & TEAS

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